

MARTINI | RISTORANTE

function suggestions...

DINING STYLES AT MARTINI RISTORANTE

We have a range of options available for larger bookings that we suggest as an alternative to the a-la-carte style of dining which are better suited to large groups.

The reduced a-la-carte menu works well for those looking for a more familiar style of dining and offers a selection of favourites from our regular menu as well as some exclusive dishes that are more conducive to serving large groups quickly and efficiently. For those seeking an authentic Italian experience, you can't go past the chef's table - a progression of plates and platters to share, according to your guest's preferences and seasonal availability. Alternatively, let us look after your antipasto and entrée with a chef's selection and then choose individual main courses from the menu.

SET MENU

The set menu is a balanced approach, offering a flexible selection of dishes to your guests on a pre-arranged basis. For those working to a budget, this allows the function to be catered on a fixed price, yet still gives plenty of choice. You simply choose two or three courses (ie entrée/main, main/dessert or all three). You can then select up to three options for your guests to choose from. If you simply can't narrow your selection down to 3 main courses, we can negotiate to add another dish or two, although this may incur an additional cost. If you have guests with special needs, please advise us in advance and we will provide an alternative selection to suit their needs at no extra cost.

CHEF'S TABLE

For those who seek an authentic Italian experience, we offer our Chef's Table. A series of shared dishes starting with premium local and imported antipasto morsels, shared entrées, pasta, seafood platters, meat platters – whatever you want.

This style of service allows us to prepare dishes based on seasonal availability as well as special dishes that are not available to small groups (whole cooked fish for example). The chef's table also allows our diners to experience more dishes and each person can eat as much or as little as they like – there is always plenty to go around. It allows the flexibility for you to tell us what you like and what you want as the meal progresses, so if one serve of pasta wasn't enough, tell us and we'll bring some more! More prawns? Sure! Enough meat? OK, we'll do something else for the next course... The experience is completely flexible and tailored to your needs...

Feel free to contact us for further information. We are happy to cater a menu to suit your needs. We look forward to seeing you at Martini Ristorante soon!

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example menu

I PRIMI - choice of

char-grilled marinated quail served with radicchio, honey, grappa & chilli

chilli crab meat served with a cherry tomato, cucumber & couscous salad

flat wide pappardelle pasta tossed through with a slow cooked duck & field mushroom ragù

I SECONDI - served with greens & patate to share

local salt & pepper squid with a pear, rocket & parmesan salad & lemon aioli

saltimbocca; tender milk fed veal cooked with prosciutto & sage, served on sauteed endive & cannellini beans

slow roasted pork belly with baked sweet potato, green beans & orange vincotto

I DOLCI - choice of

vanilla pannacotta with mango coulis, frozen raspberries & thin almond bread

warm chocolate & hazelnut torte with frangelico anglaise & mascarpone

followed by tea or espresso coffee

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example menu

I PRIMI - choice of

Shared platters of Chef's Antipasto, including seasonal "extras":

Antipasto: zucchini & potato frittata, marinated Coriole olives, roasted field mushrooms, eggplant polpette

Affettato: salami, prosciutto di parma & castel sardo - sardinian pecorino, served ☞ char-grilled flatbread & seasonal pickled vegetables

LA PASTA

house made gnocchi ☞ tender veal pieces in tomato ragu

tagliolini ☞ blue swimmer crab meat, roma tomatoes, parsely & garlic

risotto of scallops, zucchini flowers, leek & prosecco wine

I SECONDI - served ☞ insalata di finocchio

char-grilled lamb cutlets ☞ sicilian spices, served ☞ a warm salad of char-grilled eggplant, zucchini, capsicum & house made black olive pesto

fish of the day: herb & pamesam crusted snapper fillet served ☞ a farro, artichoke & olive pesto salad

local salt & pepper squid ☞ a pear, rocket & parmesan salad & lemon aioli

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example menu

EXAMPLE CHEF'S TABLE

(all dishes are shared platters)

Antipasto:

*marinated mushrooms, pork & veal meatballs, zucchini frittata, marinated olives,
salami, prosciutto, bresaola & flat bread*

Course two:

*grilled mushrooms with melted taleggio on ciabatta,
salt & pepper calamari, granchi alla diavola (chilli crab), cured atlantic salmon*

Course three:

*house made gnocchi with wild hare ragu,
spaghetti scoglio 🍷 prawns, mussels, cockles, calamari,
blue swimmer crab cooked 🍷 white wine, garlic, parsley & olive oil*

Course four:

*meat platter; marinated quail, wild boar sausage,
lamb cutlets, goat cacciatore*

*All dishes served with side dishes appropriate to each course
Dessert or cheese course can be included at extra cost*